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UNITED STATES DEPARTMENT OF AGRICULTURE Production and Marketing Administration Washington 25, D. C.

February 15, 1946

* Fact Sheet on Broilers and Fryers

The Problem

With record stocks of all kinds of poultry in storage at present, heavy seasonal production of broilers and fryers - 21- to 4-pound chickens in major eastern production areas has created a problem of temporary oversupply.

This problem has been further complicated by the growing shortage of poultry feed through the conservation of grain for direct human use in food-deficit foreign countries.

The Solution

Increased consumption of broilers and fryers in the heavily populated cities of the Northeast, East, and South would be of material aid in solving this immediate problem.

As a result of heavy production, plus the feet shortage, market supplies of such chickens are expected to be more than adequate for the next several weeks. As a matter of fact, the stocks expected to be available will provide more of these birds for consumers than they have had at any time during or immediately following the war.

Thus, for a period of several weeks from the present time, consumers will find broilers and fryers a "good buy" as well as wholesome, enjoyable, and healthful food. Now is the time for the consumer to obtain all he wants of a toothsome food that was hard to get at any time during the war because most of the supply was being purchased for the U. S. armed forces.

American service men and women learned to think of chicken as something more than a Sunday dinner. They looked forward to a meal of it at any time.

That goes for civilians, too, who, because of the scarcity during the war, never managed to get quite enough.

An extra meal or two of broiled or fried chicken for the average family will help to solve the problem of temporary oversupply of a food for which America is justly famed.



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If further information or educational material is required, please communicate with Chester A. Halnan, Area Officer for Marketing, at the above address.

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